Rancho del Zocalo
Coconut Flan

¾ Gallon	Milk
2 Pounds	Coconut Puree in a can
5 Pounds	Shredded Coconut
1 Pound	Sugar

In a medium pot scald the milk then add all ingredients above. Set aside till ready to add the eggs and more sugar.

1 Pound	Sugar
35	Eggs

In a mixing bowl mix the eggs and sugar together then add to the milk ingredients.

Caramel

½ Cup of Water
2 Pounds of Sugar

In a sauce pan mix sugar and water together and caramelize the sugar until it gets golden brown and making sure it does not burn. When done, add the Caramel into the container where you are going to bake the Flan. Let the Caramel set up in the baking container then add the Custard mixture. Cover with foil. Bake in a pan of water at 325 degree oven for 40 minutes. Do not burn. When done set aside and refrigerate until needed.